

1943

EC9962 Christmas Cookies

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1943

Nebraska
COOPERATIVE EXTENSION WORK
IN AGRICULTURE AND HOME ECONOMICS

U. of N. Agr. College & U. S. Dept. of Agr. Cooperating
W. V. Lambert, Director, Lincoln

Extension
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2962

CHRISTMAS COOKIES

Cookies make an excellent gift at Christmas time and a varied assortment of cookies gives a festive air that few other gifts radiate. Crisp crunchy, rolled, plain, and filled home-made cookies delight adults as much as youngsters.

Cookies in addition to adding cheer may be used after a well balanced meal to add energy as well as valuable fuel food. The dried fruit cookie such as date or raisin bars add additional nutritional value. The cereals which play a leading role in the diet and are used generously in the following cookie recipes add thiamin, (vitamin B₁) niacin and iron that are so important to good health. Variety in appearance and flavor may be gained by using cereals in cookies.

To get more uniform shape in the finished cookie, chill all dough before rolling or dropping.

The drop cookies and softer types of bars and molasses cookies should be baked at from 350 to 375 degrees Fahrenheit. The stiffer rolled cookies and crisp cookies should be baked at 400 degrees Fahrenheit. (There may be a few exceptions.) In general, care should be taken that the oven is not too hot, so that the desired volume and spread may be obtained. Too high a temperature may cause browning on the surface but underbaking inside.

On the other hand, if cookies are baked at too low a temperature there is a danger of their being overbaked. This causes them to dry out and to lose their flavor. Most cookies should be taken off the pans while still warm, to avoid breakage.

Those who wish to mail cookies to the men and women in the armed forces should remember the following points:

Cookies that travel by mail best are the firm, rather soft, thick cookies such as chocolate brownies or date bars rather than thin brittle cookies that break easily. Square cookies pack better than round. It is best to pack these separately in oiled paper surrounded by shredded paper or popcorn.

ORANGE DROP COOKIES

2 T. grated orange rind 2 c. sifted flour
4 T. butter 3 tsp. baking powder
1 c. sugar 1/2 tsp. salt
2 eggs
4 T. orange juice

Cream together the grated rind, butter, and the sugar. Add the well-beaten eggs and the orange juice. Sift in together the flour, baking powder and the salt. Now just drop the batter by spoonfuls onto a greased baking sheet and bake in a moderately hot oven about 10 minutes. (375-400°F.)

PEANUT CRISPS

1 c. peanuts chopped fine 3 egg whites
1 c. sugar 1/2 tsp. almond
1/2 c. sifted flour flavoring
1/2 tsp. salt

Mix sugar and flour and salt together. Beat egg whites stiff. Add the flavoring to egg whites. Fold the egg whites into a mixture of peanuts, sugar, flour, and salt. Drop by small spoonfuls well apart on a greased baking sheet. Bake in a very moderate oven for about 15 minutes or until the crisps are light brown in color.

GRAHAM DROPS

1 c. shortening 1 tsp. soda
 1½ c. brown sugar 1 tsp. cinnamon
 1 egg 2¼ c. whole wheat
 1½ c. molasses flour
 ¾ c. white flour 1½ c. sour milk
 1 tsp. salt or buttermilk

Thoroughly cream shortening and the sugar. Add egg and molasses; beat well. Sift white flour with salt, soda, and cinnamon; add whole wheat flour. Add flour mixture alternately with milk. Chill one or two hours. Drop from tsp. on a greased cookie sheet. Press a big raisin or walnut half in the center. Bake in a moderate oven (350 degrees F.) 15 min. (Yield 7 to 8 dozen)

GINGER ICE BOX COOKIES

2½ c. flour 1½ tsp. cinnamon
 1½ c. sugar 1/8 tsp. pepper
 ½ tsp. soda 1½ c. shortening
 1 tsp. baking powder 1½ c. molasses
 1½ tsp. ginger 2 T. water
 1½ tsp. salt

Sift the dry ingredients 3 times. Heat shortening, molasses, and water, until shortening melts. Cool slightly, add dry ingredients. Mix well, shape into roll and chill. Slice very thin (or roll and cut in fancy shapes). Bake in moderate oven (375 degrees) for 10 minutes. (Yield 50-60 cookies 2½" across.)

SCOTCH FRUIT BARS

1½ c. sugar 2 c. brown sugar
 3 c. water 4½ c. flour
 6 c. dried fruit 5 c. "quick"
 (cut fine) rolled oats
 Combine the above 1½ tsp. soda
 ingredients in sauce 1½ tsp. salt
 pan. Simmer 5 min. 2¼ c. shortening
 Cool.

Combine the dry ingredients. Cut in shortening. (Mixture will be crumbly). Reserve 3 cups of this mixture. Place remainder on large greased cookie sheet and press out to ¼ inch thickness. Spread with cooled fruit mixture and over the top sprinkle the 3 cups of crust mixture. Pat down to a smooth surface. Bake in a moderately hot oven (375 degrees) for 25 minutes. Cut into 1 inch squares while warm. (Yield 100)

PINWHEELS

1 c. brown sugar 3 to 3½ c. flour
 1 c. white sugar 1 tsp. soda
 3 eggs 1 tsp. baking powder
 3 T. sour cream ¼ tsp. salt
 1 c. shortening 1½ c. chopped
 (½ butter) nuts

Filling:

1½ c. sugar
 1 c. dates —Cook until thick, spread
 1½ c. water between dough

Cream shortening, add sugar, beaten eggs and sour cream. Sift dry ingredients together and add to butter mixture (be careful not to make the dough too stiff) Chill. Roll about 1/4 of the dough at a time. Spread with the fruit mixture, sprinkle chopped nuts over it. Roll up like a jelly roll. Chill again until thoroughly cold. Slice thin and bake at 375 degrees.

EGG YOLK COOKIES

9 egg yolks beaten 1 c. raisins
 until light 1½ c. nutmeats
 1½ c. brown sugar 1/4 tsp. salt
 1 c. soft shortening 1 tsp. vanilla
 1 tsp. soda Flour to stiffen
 2 tsp. baking powder

Drop by spoonfuls and bake.

WAFFLE COOKIES

2 c. sugar 1 tsp. soda
 1 c. shortening 1 tsp. cinnamon
 4 eggs 1½ tsp. nutmeg
 1 c. sour cream

Flour to roll, just enough to handle. Bake on waffle iron.

FRUIT HONEY COOKIES

1/2 c. shortening	1 tsp. baking powder
3/4 c. sugar	1 tsp. lemon extract
2 eggs	1 c. dried, ground
1/2 c. warmed honey	figs (or other
2 T. milk	dried fruit)
2 and 2/3 c. all	2 T. chopped orange
purpose flour	peel
1/2 c. coconut	

Cream shortening and sugar; add eggs and honey along with the extract. Add milk then the dry ingredients and last the fruit and coconut. Drop on a buttered cookie sheet, and bake in a moderate oven (350 degrees F.) 10 to 12 min.

MAPLE WALNUT BARS

1 egg	1/4 tsp. baking powder
1/2 c. sugar	1 c. chopped
1/3 c. fat or	walnut meats
melted salad oil	1/2 c. chopped raisins
1/2 c. flour	1 tsp. maple flavoring
1/4 tsp. salt	

Beat the egg; add 1/2 cup sugar to the egg gradually, beating mixture constantly. Add 1/3 cup melted fat or salad oil; mix well. Sift together 1/2 cup of flour, 1/4 teaspoon salt and 1/4 tsp. baking powder. Add this to the first mixture. Add the cup of chopped walnut meats. 1/2 cup chopped raisins and 1 teaspoon maple flavoring. Spread in greased pan 8" x 8" x 2"; bake in a moderate oven (375 degrees F.) 30 minutes. Cool slightly. Cut into bars 1" x 4".

DATE COOKIES

1 c. sugar	2 c. rolled oats put
1/2 c. butter and	thru food chopper
lard mixed	1 tsp. soda
1/2 c. sour milk	

Flour to make dough stiff enough to roll very thin. Cut in desired shapes and put together with the following filling:
1 lb. dates washed and stoned
3/4 c. sugar
1 c. cold water
Cook 20 minutes. Use when cold

MINCEMEAT DROP COOKIES

1 c. shortening	3 1/2 c. flour
1 1/2 c. brown sugar	1 tsp. soda
3 eggs	1/2 tsp. salt
1/2 c. chopped pecans	2 tsp. vanilla
	1 1/2 c. mincemeat

Cream the shortening and sugar thoroughly. Add eggs and beat. Add water. Sift flour, measure and sift again with soda and salt. Combine pecans with flour mixture. Break up mincemeat and add alternately with dry ingredients to creamed mixture. Add vanilla. Drop from a teaspoon onto a cookie sheet. Bake in a moderate oven (375°F.) Yield: 4 dozen cookies.

CRISP NUT COOKIES

2 eggs	1 qt. sifted flour
1/2 lb. butter or	4 tsp. baking powder
other fat	1 tsp. salt
2 c. light brown sugar	
2 tsp. vanilla	2 c. chopped nuts

Beat the eggs. Cream the fat and sugar, add the eggs and the vanilla and beat well. Sift the dry ingredients together, and with the nuts stir well into the first mixture, making a stiff dough. Shape into a roll of desired size, cover with waxed paper and chill thoroughly. When cold cut in thin slices with a sharp knife. Bake the slices about 10 minutes in a moderately hot oven (375° F.) or until lightly browned. Remove from the pan at once.

CHRISTMAS GINGER COOKIES

1 c. shortening	4 1/2 c. flour
1/2 c. sugar	3 T. sour milk or
1 tsp. soda	buttermilk
2 1/2 tsp. ginger	1 tsp. salt
1 c. molasses	

Cream shortening, add sugar, and molasses. Then salt, ginger, and milk. Sift soda with 2 c. flour and add to mixture. Then add more sifted flour.

HELEN'S OATMEAL COOKIES

(Crisp and slightly salted)

Mix together:

3 c. oatmeal 1 c. sugar

1 c. shortening

Add above mixture to the following:

1 egg

1½ c. flour

3 T. milk (may

1 tsp. salt

need little more)

Roll thin, cut in strips. Sprinkle very lightly with salt before baking.

MOLASSES COOKIES

3½ c. flour

1 c. brown sugar

1½ tsp. salt

1½ c. melted

1 tsp. soda

shortening

1 tsp. cinnamon

1½ c. light

1½ tsp. ginger

molasses

1½ tsp. cloves

1½ c. milk

1 egg, beaten

Sift flour, salt, soda, and the spices. Add remaining ingredients; beat well. Add 1 c. raisins, if desired. Drop from tsp. on greased cookie sheet, about 1 inch apart; sprinkle with granulated sugar. Bake in moderate oven (375 degrees F.) 12 minutes (Yield 4 doz.)

PEANUT BUTTER COOKIES

1½ c. butter

1½ tsp. soda

1½ c. peanut butter

1½ c. flour

1½ c. white sugar

1½ tsp. salt

1½ c. corn syrup

1 tsp. vanilla

1 egg

Chopped peanuts

1½ tsp. baking powder (optional)

Combine butter and peanut butter. Add sugar and syrup. Add well beaten egg and vanilla. Sift dry ingredients together and add to first mixture. Chill the dough until firm. Roll the dough into small balls, roll in chopped nuts, place far apart on cookie sheet. Bake in moderate oven (350° F.) 12 to 15 minutes. (Yield 70-75)

CORNFLAKE MACAROONS

2 egg whites

2 c. cornflakes

1/8 t. salt

1 tsp. vanilla

1 c. sugar

1/2 cup nuts

1 c. cocoanut

Beat egg whites with salt until stiff. Add sugar gradually and beat thoroughly. Fold in cornflakes which have been crushed in the hand. Add cocoanut flavoring and nuts. Drop on slightly oiled sheet. Bake 20 minutes at 325° F. (Yield 6 dozen small macaroons.)

MABEL'S ORANGE TEA CAKES

1 c. light brown sugar 1 egg yolk

1/2 c. shortening

2 c. flour

1/2 c. sweet milk

2 tsp. baking powder

2 egg whites

1/2 tsp. salt

1 c. nut meats

Cream shortening and sugar, add the milk and egg whites and yolk well beaten. Stir in flour, baking powder and nuts well mixed and drop by teaspoonfuls on to a well oiled baking sheet, keeping them an inch and 1/2 apart. Bake in moderate oven. Frost with powdered sugar, juice of 1 orange and orange rind.

CLARA'S MOLASSES CRUMB COOKIES

1/2 c. shortening

2½ c. flour

1 c. sugar

1/4 tsp. salt

2 well beaten eggs

1 tsp. soda

1/2 c. molasses

1 tsp. cinnamon

2½ c. dry bread crumbs

1/2 tsp. gr.

cloves

Cream fat and sugar. Add eggs and molasses - beat well and stir in crumbs. Sift dry ingredients and add to first mixture. Roll small portions in hand, place on oiled sheet and flatten with tines of fork. (Sprinkle with sugar and place a bit of jelly in center if desired)

Bake in moderate oven 12-15 minutes.

TRADITIONAL COOKIES FROM FOREIGN LANDS

NORWEGIAN CROWN COOKIES

1 c. butter or substitute 2 egg yolks,
 1/2 c. sugar hard cooked
 2 egg yolks, raw 2 c. flour

Cream the butter thoroughly, blend in the sugar. Beat in the two raw egg yolks and the hard cooked ones pressed through a sieve. Fold in the flour. A very soft dough that must be chilled. Cut in small pieces and roll-- flatten with a spatula on buttered cookie sheet. Brush with slightly beaten egg white, sprinkle with chopped almonds. Bake 10 to 15 minutes at 400 degrees. Will keep indefinitely packed in a box with a sprinkling of powdered sugar.

MORAVIAN GINGER ICEBOX COOKIES

2 1/2 c. flour 1/2 tsp. cinnamon
 1/2 c. sugar 1/8 tsp. pepper
 1/4 tsp. soda 1/2 c. shortening
 1 tsp. baking powder 1/2 c. molasses
 1/2 tsp. ginger 2 T. water
 1/2 tsp. salt

Sift dry ingredients three times. Heat shortening, molasses and water until shortening melts. Cool slightly, add dry ingredients. Mix well. Shape in roll and chill. Slice very thin and bake in moderate oven 10 min. May be rolled and cut in fancy shapes.

SWEDISH COOKIES

7 egg yolks, hard cooked
 1 c. shortening (half butter)
 3/4 c. sugar
 1/2 t. salt
 2 c. sifted all purpose flour

Rub yolks thru sieve. Cream fat, add sugar, egg yolks, salt, and flour to make stiff dough.

Shape in rolls and chill thoroughly. Slice 1/8 inch thick. Brush each with uncooked egg yolk mixed with 1 teaspoon water. Sprinkle with sugar or finely chopped nuts. Bake ten to twelve minutes at 425° F. (Yield 100 cookies 1" x 1")

BOHEMIAN WREATHS

1 c. butter or substitute
 1/2 c. sugar
 8 hard cooked egg yolks
 2 c. flour

Cream the butter, add the sugar and cream thoroughly. Add the sieved egg yolks and work into flour until well blended. Chill. Roll and cut with doughnut cutter. Brush with egg white, slightly beaten, and sprinkle with chopped almonds. Bake on a sheet covered with heavy waxed or white paper. Bake at 350° 10 to 15 minutes.

WELSH FRUIT COOKIES

1/2 c. butter or substitutes 1/2 tsp. salt
 3/4 c. brown sugar 1 tsp. cinnamon
 2 eggs 1 tsp. clove
 1 1/2 c. flour 1/4 tsp. soda
 1/2 tsp. nutmeg or mace 1/2 c. nuts
 1 tsp. baking powder 1 c. fruit
 1/4 c. finely cut candied (dates, cur-
 orange peel rants, & raisins)

Mix by usual method. Dough will be stiff. Drop by spoon on a buttered sheet or chill and mold into small balls. Bake - 400° F.

GERMAN PFEFFERNUSSE

(Peppermints)

1 c. sugar 1/2 c. shortening
 2 c. sorghum or molasses

Mix the three above ingredients, bring to a boil and cool. Add: 3 well beaten eggs -- add

6 c. flour 1 tsp. cinnamon
 1 tsp. soda 1/2 tsp. salt
 1 tsp. cloves 1/2 tsp. anise oil

1 c. finely chopped nutmeats
 Let stand several days or a week at room temperature. Chill. Roll and cut with small cutter or before putting to chill shape into 1 inch roll. Slice. Bake in moderate oven.

CRISPY MARSHMALLOW SQUARES

1/3 c. butter or substitute 1 tsp. vanilla
5 1/2 oz. crisp
1/2 lb. (30) marshmallows puffed cereal
(rice, wheat, or corn)

Melt butter and marshmallow in a double boiler. Add vanilla. Beat well. Put crisp cereal in large buttered bowl and pour on the marshmallow mixture. Stir briskly. Press in shallow buttered pan (10x10) Cut into squares when cool. (Yield 16 2 1/2" squares)

OLD FASHIONED GINGER COOKIES

3/4 c. drippings or 2 tsp. soda
bacon fat 1 tsp. cinnamon
1 c. sugar 1 tsp. cloves
1/4 c. molasses 1 tsp. ginger
1 egg Roll dough into
2 c. flour small balls and
1/4 tsp. salt roll in sugar.

Bake at 350° F.

SWEDISH COCOANUT STRIPS

1 c. cocoanut 2 c. flour
4 c. oatmeal (all purpose)
Grind two above 2 tsp. baking
ingredients together powder
1 c. shortening 1/2 tsp. soda,
2 c. brown sugar dissolved in
2 eggs water

1 tsp. salt
Mix thoroughly. Chill. Slice thin and groove tops lengthwise with fork. Bake in moderate oven (375° F.)

GUMDROP COOKIES

2 c. brown sugar 2 c. flour
4 eggs beaten 1 t. cinnamon
1 T. water 1 c. nuts
1/2 t. salt 1 c. gum drops
Moderate oven, 20 minutes

BROWN SUGAR CHEWS

2 eggs 1/3 tsp. salt
2 c. brown sugar 1/2 tsp. vanilla
1 1/2 c. cake flour 1 c. nuts, cut
1/2 tsp. baking powder fine
1 c. dates cut fine

Beat eggs until light. Add sugar gradually, beating well. Add vanilla, nuts and dates. Drop by tsp. on to a well greased cookie sheet and bake at 350 degrees F. 8 to 10 min. Remove with spatula while very hot.

CHOCOLATE CRISPY NUGGETS

14 oz. milk chocolate bars or semi-sweet
chocolate chunks
1 (5 1/2 oz.) package of crisp cereal

Melt the chocolate in a large pan over hot, not boiling water. Add the cereal and stir until well coated. Dip by teaspoon on to waxed paper. (Yield 48 candies)

FROSTED MOLASSES-CREAMS

1/2 c. shortening 1/2 tsp. salt
1/2 c. sugar 1 1/2 tsp. baking powder
1 beaten egg 1/2 tsp. soda
1/2 c. light molasses 1 tsp. cinnamon
1/2 c. strong coffee 1/2 tsp. cloves
1 1/2 c. flour

Thoroughly cream shortening and sugar; add egg and molasses; mix well. Add coffee and beat. Add sifted dry ingredients; beat until smooth. Pour into greased 9 x 13 inch pan. Bake in moderate oven (350° F.) 25 minutes. While warm frost with confectioner's frosting. Cool and cut in squares. Makes about 1 1/2 dozen squares.

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